Project	Quantity	Item #
Model Specified:		CSI Section 11400

Full Size Undercounter Quick Chiller Self-Contained

Model TU048QC
(shown with optional casters, hinging and bullnose top)

Quick Chiller Model, 48" Length

TU SERIES
Stainless Exterior & Interior

Model TU048QC

Traulsen's undercounter Quick Chiller is designed to provide high capacity refrigeration performance within a compact footprint. This is especially helpful when merchandising perishable products under adverse ambient conditions, such as when doing so outdoors.

Another potential application is pre-chilling food intended for use in salad bars and "grab & go" type merchandisers.

Lastly, they can also be used as part of an in-house food safety program. Because the Quick Chiller constantly circulates high velocity air at 31 to 35 degrees F, this will quickly chill hot food, often in only 15-30% more time than does a traditional blast chiller. In many cases this will be adequate to meet the FDA Food Code guidelines for chilling hot food. However please note that when using the Quick Chiller in this application all time and temperature recording must be completed manually.*

* Traulsen's quick chillers are solely intended for quick chilling, and not for use as a holding cabinet.

Standard Product Features

- Stainless Steel Exterior & Interior
- INTELA-TRAUL® Microprocessor Control System
- High Capacity Refrigeration System, Rapidly Circulates 31-34 Degree F Cold Air For Enhanced Storage and/or Maximum Product Cooling
- Front Breathing Design Allows For "Zero-Clearance" Installation
- Non-Electric Condensate Evaporator
- Condenser Filter Facilitates Condenser Coil Cleaning
- Controllable Anti-Condensate Door Perimeter Heaters
- Stainless Steel Guard Protects Door Gasket
- Self-Closing Door With Stay Open Feature
- Standard Door Hinging: Right (field reversible)
- Two Wire Shelves (factory installed)
- Magnetic Snap-In EZ-Clean Door Gasket(s)
- Gasket-Protecting Stainless Steel Door Liner
- Energy Saving Hot-Gas Evaporator Defrost
- Thermostatic Expansion Valve Metering Device
- Side, Front & Rear Access Panels for Ease of Service and Maintenance
- Left-Hand Refrigeration System Location
- 9' Cord & Plug Attached
- 6" High Legs On Adjustable Channel System Provides For Easy Installation
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

Options & Accessories

- Stainless Steel Bullnose Top
- Stainless Steel Bullnose Top with 4" High Backsplash
- Two Drawers In Lieu of Door (each drawer accommodates two 12" x 20" x 6" deep pans)
- Additional Wire Shelves
- Five (5) Pairs Universal Type Tray Slides (each pair of slides accommodates either one 18" x 26", two 12" x 20", or two 14" x 18" pans)
- Set of 4" or 6" High (installed height) Casters In Lieu of Legs
- Refrigeration System Relocated To The Right Side
- Door Lock
- NAFEM Data Protocol Gateway

c UL us LISTED

NSF

Listed by Underwriters Laboratories Inc., to U.S. and Canadian safety standards and Listed by NSF International.

3-YEAR
PARTS & LABOR WARRANTY

Approval: _____

Traulsen
TRAULSEN
4401 BLUE MOUND RD. FT. WORTH, TX 76106
PHONE 1 (800) 825-8220 FAX-MKTG. 1 (817) 624-4302
Website: www.traulsen.com

Project	Quantity	Item #
Model Specified:		CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet exterior front, sides, louver panel, door, and interior are constructed of stainless steel. Cabinet exterior top, back, and bottom are constructed of heavy gauge aluminized steel. A set of 6" high stainless steel legs are included standard.

Door is equipped with a gasket protecting metal door pan and gasket guard, and includes both a self-closing and stay open feature.
Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti-condensate heaters surround the door opening.

Both cabinet and door are insulated with an average of 2" thich high density, non-CFC, foamed in place polyurethane.

Refrigeration System

Utilizes a self-contained, balanced refrigeration system using R-404A refrigerant. It features a hot gas evaporator defrost, thermostatic expansion valve, air-cooled hermetic compressor, plenum effect blower coil, large high-humidity evaporator coil and an automatic condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 31 - 35 degrees F.

DIMENSIONAL DATA	TU048QC
Net capacity cu. ft.	9.2 (260.5 cu l)
Length - overall in.	48 (121.9 cm)
Depth - cabinet only in.	31¼ (79.4 cm)
Depth - overall in.	36 (91.4 cm)
Depth - with doors open 90° in.	60 13/16 (154.5 cm)
Depth - with optional drawers open in.	59½ (151.1 cm)
Clear door width in.	26¾ (66.0 cm)
Clear door height in.	24⅛ (60.9 cm)
Height - overall on 6" legs[1]	33¾ (85.6 cm)
Height - overall on 6" legs[2]	34 (86.4 cm)
Gross Weight - crated lbs.	430
No. Standard Shelves	2
Shelf area sq. ft.[3]	8.2 (.8 sq m)
ELECTRICAL DATA	
Voltage	115/60/1
NEMA Plug Type	5-15P
Full load amperes	12.0
REFRIGERATION DATA - Based on a 90ºF ambient and 15ºF evaporator.	
Refrigerant	R-404A
BTU/HR H.P.	6310 (¾ HP)

NOTES

NOTE: Figures in parentheses reflect metric equivalents.
1-Height shown without optional top.
2-Height shown with optional top.
3-Area of standard shelf compliment only, does not include storage area of additional shelves or available on cabinet bottom.

4-Traulsen's quick chillers are solely intended for quick chilling, and not for use as a holding cabinet.

Controller

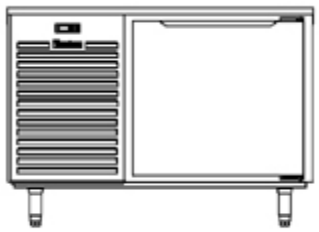
The easy to use water resistant INTELA-TRAUL® microprocessor control system is supplied standard. Unit is NAFEM Data Protocol communication (NDP) ready. Optional hardware required to be NDP compliant. Third party software required for network connection. It includes a 3-Digit LED Display, Fahrenheit or Celsius Temperature Scale Display Capability, and an RS485 data port. In addition it includes audio/visual alarms for: Hi/Lo Cabinet Temperature, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption.

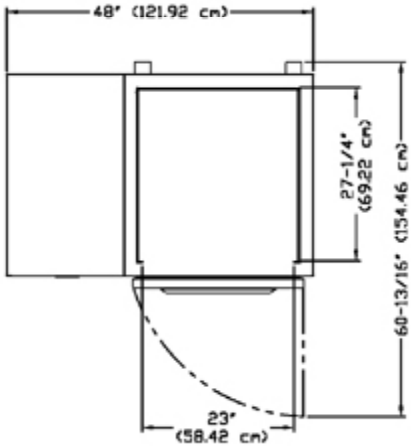
Interior

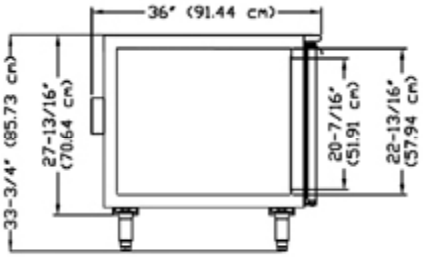
Standard interior arrangements include two (2) wire shelves per section, mounted on shelf pins. Recommended load limit per shelf should not exceed 225 lbs.

Warranties

Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.







Equipped With One NEMA 5-15 P Plug

NOTE: Full load amps and plug style may vary depending on electrical options chosen and condensing unit employed.

NOTE: An optional stainless steel worktop is required on full size undercounter models being used to support equipment weighing in excess of 100 lbs. or producing heat in excess of 140°F to the top surface.

NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.

Continued product development may necessitate specification changes without notice.
Part No. TR35905 (REV. 06-22-15)

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